

Hors Douvre

J.M.M. - Joe's Mama's Meatballs

a little smaller but just as delicious, housemade with marinara, whipped ricotta $\ensuremath{\&}$ pecorino romano | 14 add a Sunday salad | 8

Chicago Style Baked Clams

herb breadcrumbs, white wine sauce, butter, crispy crostinis for dunking | 1/2 dozen 12 / full dozen 23

The Big Mozz

two giant ropes of mozzarella coated in herb breadcrumbs, served with our spicy marinara sauce | 14

Sausage and Peppers

greco italian sausage links with roasted bell peppers in a garlic white wine sauce | 16

Chef's Famous Pizza Bread

garlic butter, pizza sauce, grande mozarella baked golden brown | 10 add Ezzo pepperoni | 3 Artichoke Piccata

longstem artichokes, garlic, shallot, capers, parsley, butter, white wine | 16

Fried Calamari

served with Jason's (Mix & Mingle) famous cocktail sauce | 18

This is my version of Chicago-Italian cuisine that I grew up on. I hope you enjoy!





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Solads



The Cafe Salad

crisp romaine, kale, percorino romano cheese, fresh lemon, lemon ciabatta breadcrumbs, drizzled with our best olive oil | 10

Zsa Zsa Salad

poached shrimp, tomato, hard boiled egg, avocado, asparagus, and bacon with our balsamic vinaigrette | 18

Insalata Caprese

heirloom tomatoes, imported fresh mozzarella, My Brother's Italian olive oil, baby basil | 16

Ahi Tuna Salad

Heritage micro greens-New Buffalo, MI, heirloom tomato, avocado, sugar snap peas, sesame ginger vinaigrette | 22



The Absolute Freshest Oysters

Shucked to order and served on the half shell with champagne mignonette & cocktail sauce

Your choice: Half dozen | Full dozen | AQ

Pastas

Cacio e Pepe with Lemon pecorino, black pepper,

with lemon tossed with spaghetti | 19

Square Noodle Bolognese house made square pasta topped with our rich meaty bolognese sauce | 22

Fettuccine Alfredo house made fettuccine pasta, ricotta, heavy cream, parmigiana-romano | 21

Braised Brisket Tortellini in our famous vodka sauce - always mae with Titos! | 23

Orecchiette with Sausage sautéed crumbled Italian Sausage, rapini, garlic, olive oil with orecchiette pasta | 23

Linguine with Clams little neck clams served with your choice of spicy red sauce or white wine garlic sauce | 28

Nana's Stuffed Ravioli housemade spinach & ricotta cheese ravioli in sage butter sauce | 21

Are you kidding me??

The Parm Bros. our delicious parmesan sandwich three ways, you can't go wrong. Each one is topped with marinara and mozzarella, baked golden brown.

Meatball | 17 -- Chicken | 18 -- Eggplant | 15 MAKE IT A PALERMO!! Chicken & Eggplant | 23

Parm Plate skip the bread; make it a plate with a side salad or pasta | add 5

Italian Hoagie coppa salami, soppressata, mortadella, provolone, roasted red pepper, Italian dressing, lettuce, onion, tomato | 15

Chicago Style Italian Beef thinly sliced, slow roasted, served with au jus, sweet & hot peppers | 15

The Bennett Burger 10 oz. Allen Bros. prime burger, LTO, your choice of cheddar, American, or blue cheese, on a brioche roll | 19

Add Farina's Giardiniera | 1 Roasted Sweet Peppers | 2 All sandwiches served with fresh-cut fries, substitute side salad or pasta | 5

Entrées

Chicken & Sausage alla Joe Greco Italian Sausage and chicken sautéed with

sweet peppers, pepperoncini, potatoes, garlic, white wine sauce | 27

Chicken alla Limone tender chicken breast



We have the best Spaghetti & Meatballs around!

Joe's Mama's Meatballs, our famous marinara and perfectly al dente spaghetti | 22

Truffle Parmesan Fries |9

Fresh-Cut Fries | 6

Delicious Side of Pasta

marinara or garlic olive oil | 10

FARINA'S FAVORITES FOR HOME

Greco Italian Sausage | 5 lbs or 10 lbs Joe Mama's Meatballs | half dozen or dozen

Ask your server for today's pricing | Limited in house, please allow 24hr notice to insure availability

We proudly use Italy's #1 tomato Mutti

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness, especially if you have certain medical conditions

Due to rising costs, a 3.5% surcharge is added to all checks. THANK YOU FOR YOUR SUPPORT



lightly breaded in our sauce of roasted garlic and roasted lemon, finished with a touch of butter side of pasta | 25

Pork Chop Calabrese 12oz center cut chop pounded thin with herb bread crumb, calabrese peppers, white wine sauce, roasted potatoes | 26 Lake Superior Whitefish your choice | 29 Velasco style: jalapeños, roasted potatoes in a garlic white wine sauce Oreganato style: with roasted potatoes in our lemon oregano sauce Steak Frites 10 oz prime top sirloin grilled to perfection served with maître d' butter and our fresh-cut fries | 34 Fresh Fish of the Day from our friends at Boston Fish Market, the freshest selections daily | AQ

CULINARY DIRECTOR - JOSEPH FARINA

AN ITALIAN-AMERICAN EXPERIENCE

BY THE GLASS

Bubbles

- NV Scarpetta Prosecco, Veneto, IT | 9 / 36
- NV Col Mesian Brut Rosé
 - Veneta, IT | **12 / 48**
- NV **Cleto Chiarli** "Centenario" Lambrusco di Modena, IT | **10 / 40**
- NV **Movenda** Moscato di Pavia, Emilia Romagna, IT | **9 / 36** *White*

Ruffino Il Decale 2020 Pinot Grigio, Tuscany, IT | 10 / 40 Cantina LaVis 2021 Chardonnay,

Trentino, IT | **11 / 44** Matthew Fritz 2020 Chardonnay,

Monterey, CA | **12 / 48** Marlborough 2021 Sauvignon Blanc,

NZ | 11 / 44 J. de Villebois Touraine 2020 Sauvignon Blanc, Loire, FR | 14 / 56 Chateau Ducasse 2021 Bordeaux Blanc, FR | 12 / 48 Loosen Bros 2021 "Dr. L" Riesling,

Mosel, DE | 10 / 40

Beaujolais Rosé, Beaujolais, FR | 12 / 48

Cembra 2021 Pinot Nero, Trentino, IT | **12 / 48** Firesteed 2019 Pinot Noir, Willamette, OR | 12 / 48 Decoy 2019 Merlot, Sonoma, CA | 12 / 48 Cà dei Frati 2019 "Ronchedone", Red Blend, Lombard, IT | 16 / 64 Fontanabianca 2021 Nebbiolo Langhe, Peidmont, IT | / 56 14 Cafaggio 2020 Chianti Classico Riserva, Tuscany, IT | **9 / 36** Greppi 2020 "Greppicante" Super Tuscan, Bolgheri, Tuscany, IT | 17 / 68 Wolfgang Puck 2020 Master Lot Reserve, Cabernet Sauvignon, Central Coast,

BY THE BOTTLE

Bubbles

- NV Lucien Albrecht Cremant d'Alsace, FR | 56
- NV Lanson "Le Black Label Brut" Champagne, FR | 75
- NV Ca'del Bosco Franciacorta Cuvee Prestige, Lombardy, IT | 70

Mite

Twenty Acres 2019 Chardonnay, Napa Valley, CA | 50 Frank Family 2019 Chardonnay, Napa Valley, CA | 60 Chalone 2020 Chardonnay, Monterey, CA | 45

Patient Cottat 2022 "Anciennes Vignes"
Sancerre, FR | 95

Red

Matthew Fritz 2021 Pinot Noir, CA | 36 Belle Glos 2020 "Dairyman" Pinot Noir, Mendocino, CA | 65 Harvey & Harriet 2020 Red Blend, San Louis Abispo, CA | 65 Dry Creek 2019 Cabernet Sauvignon, Sonoma, CA | 55 Roth 2019 Cabernet Sauvignon, Alexander Valley, CA | 50 BonAnno 2018 Cabernet Sauvignon, Napa Valley, CA | 68 Faust 2020 Caberent Sauvignon, Napa Valley, CA | 100 Caymus 2020 1LTR Caberent Sauvignon, Napa Valley, CA | 150 Batasiolo 2016 Barbaresco, Piedmont, IT | 86 Ellena Giuseppe 2018 Barolo del comune di La Morra, IT | 95 Monsanto 2019 Chianti Classico, Riserva, Tuscany, IT | 68

CA | **14 / 56**

Carpazo Brunello Di Montalcino, Tuscany, IT | 95 Masi 2017 "Costasera" Amarone Classico, Veneto, IT | 86

ask your server about our many cordials apertifs and cocktails

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SOMMELIER - YVONNE FARINA